

**What is claimed is:**

1. A process for preparing fish gelatin capsule comprising the steps of ; i ) preparing a mixed solution of pectin and glycerin ; ii) adding said mixed solution to solubilized fish gelatin solution ; iii) adding a small amount of calcium gluconate, sucrose fatty acid esters and glacial acetic acid to said mixture, iv) standing said mixture for adjusting viscosity and v) forming a fish gelatin capsule with obtained fish gelatin mixture,

wherein said forming step comprises i ) dipping the mold pin into the obtained fish gelatin mixture at the dipping pan, ii) molding the film of the fish gelatin capsule, iii) cooling said film of the fish gelatin capsule using 15~20°C cooling air for 5~10 seconds at the bottom film cooling device, iv) cooling said film of the fish gelatin capsule again using 15~20°C cooling air for 100~120 seconds at the upper film cooling device in order to control the flow of film.

2. The process for preparing fish gelatin capsule according to claim 1, wherein the contents of fish gelatin mixed solution comprises 30~40 wt% of fish gelatin, 0.5~1.0 wt% of pectin, 0.01~0.05 wt% of glycerin, 0.1~0.5 wt% of calcium gluconate, 0.1~0.5 wt% of sucrose fatty acid esters and 0.01~0.05 wt% of glacial acetic acid as to total 100% of fish gelatin mixed solution.
3. The process for preparing fish gelatin capsule according to claim 2, wherein the pectin is low methoxyl amino pectin.
4. The process for preparing fish gelatin capsule according to claim 1, further

comprising i ) cooling the film of the fish gelatin capsule ; and ii) drying it in drying hood and cooling the mold pin to be below 2~4℃ for 4 minutes at the temperature controlling device.